



## 2016 14 HANDS RUN WILD™ RED WINE BLEND

Columbia Valley

### THE VINTAGE

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer. A cooler than normal end of the ripening season allowed the wines to have ripeness, yet maintain freshness and elegance.
- The early dry and warm spring, combined with cooler temperatures in August and September, slowed down ripening and resulted in the longest harvest on record in Washington State.
- Overall, 2016 saw very favorable growing conditions, producing wines with nicely resolved tannins and maturity.

### WINEMAKING

- Red varieties including Syrah, Mourvedre and Grenache were gently destemmed and fermented for 7-10 days on the skins.
- After fermentation and malolactic conversion, most of the wine was held in stainless steel. Only a small portion saw some French oak to add a little structure and a layer of aromatic complexity. The goal was to preserve fresh fruit flavors.
- Most of the varieties were vinified separately with the final blend being assembled just weeks prior to bottling. The exception was Viognier co-fermented with Syrah.

### FLAVOR PROFILE

“Juicy and fruit-forward, 14 Hands Run Wild showcases a vibrant blend of red grape varieties with flavors of ripe blueberries, black currants and black raspberries. Soft tannins, lively acidity, and a lingering finish allow for endless pairing options.”

*Keith A. Kenison*

Keith Kenison, Winemaker

### RECOMMENDED FOOD PAIRINGS

Pasta with Marinara, Pizza, Burgers, Grilled Beef Steak

### TECHNICAL DATA

Appellation: Columbia Valley

Alcohol: 13.5%

Blend: 75% Syrah, 13% Mourvedre, 7% Grenache,  
3% Viognier, 2% other varieties

TA 0.54g/100mL

pH: 3.80